GIGA X3 Professional



Technical overview

JURA standards	
Variable brewing unit, from 5 g to 16 g	■
Intelligent Pre-Brew Aroma System (I.P.B.A.S.©)	■
Intelligent preheating	■
Active bean monitoring	■
Energy Save Mode (E.S.M.©)	2 levels
High-performance pump, 15 bar	2
Thermoblock heating system	2
Parallel fluid systems	2
CLARIS filter cartridge	CLARIS Pro Blue
Monitored drip tray	■
Maintenance status display	■
Integrated rinsing, cleaning and descaling programme	■
Adjustable water hardness	■
JURA hygiene: TÜV-certified	■
Swiss made	■

Specific benefits	
Customisable product names	■
Flat white at the touch of a button	2
Latte macchiato at the touch of a button	2
Caffè latte at the touch of a button	2
Cappuccino at the touch of a button	2
Pot of espresso-quality coffee	■
No. of individually programmable specialities	43
Milk or milk foam preparation selectable via electrically controlled air intake	■
JURA fine foam technology	■
Electrically adjustable ceramic disc grinders (5 levels)	1
Power hot water system (3 temperature levels)	approx. 0.5 l/min.
Powder recognition for second, ground coffee	■
TÜV certificate for user-friendly user manual	■

Settings and programming options	
Deactivatable Intelligent Pre-Brew Aroma System	■
Programmable amount of water	■
Amount of water can be adjusted for each preparation	■
Programmable coffee strength	5 levels
Coffee strength can be adjusted for each preparation	■
Programmable brewing temperature	3 levels
Programmable amount of milk	■
Programmable hot water temperature	3 levels
Rotary Switch for intuitive navigation	■
Programmable preparation buttons	8
Switch-on and switch-off times can be specified for each day of the week	■
Resettable day counter	■

Design and materials	
Alu Frame Design© 3 mm aluminium front	■
Centre panel in Piano Black	■
TFT colour display	■
Venti Ports	■
Height-adjustable dual spout (milk/coffee)	70 – 159 mm
Width-adjustable dual spout	20 – 50 mm
Height-adjustable hot-water spout	69 – 165 mm
Amber cup illumination	■
White cup illumination	■
Sound design	■

Accessories	
Cup warmer	optional
Compressor Cooler Pro	optional
Accounting system	optional
Coffee grounds disposal set	optional
Drip drain set	optional
Coffee to Go equipment	optional
MDB interface unit	optional

In figures	
Water tank capacity 5 l	5 l
Coffee grounds container (servings)	approx. 40
Bean containers with aroma preservation cover	1 kg
Cable length	approx. 1.1 m
Voltage	220 – 240 V AC/10 A
Power	2300 W
Weight	18.2 kg
Dimensions (W × H × D)	37 × 55 × 49.7 cm
Checks	CE

TÜVRheinland CERTIFIED

Hygiene standards

www.tuv.com
ID 0000027526

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JURA – If you love coffee



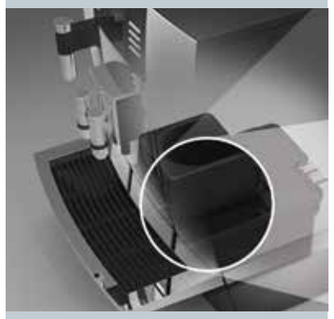
Professional ceramic disc grinder



Variable dual spout with 2 coffee spouts and 2 milk spouts



Customisable start screen



Optional mit Kaffeesatzabwurf- und Restwasserablauf-Set erweiterbar

PROFESSIONAL

Moving into the top class

The new GIGA X3 Professional offers everything needed by staff in a large office or break-out room. It delivers up to 31 individually programmable speciality coffees and another 12 barista recipes at the touch of a button, including the en-vogue flat white. As well as offering simple operation, it takes minimum effort to refill thanks to the large bean container with a holding capacity of 1 kg and aroma preservation cover. Other features include an optional coffee grounds disposal function and drip drain set. Integrated rinsing and cleaning operations started at the touch of a button minimise the amount of work needed to maintain the machine on a daily basis. It's sure to go down a treat with your staff. A large water tank and large coffee grounds container allow for flexible and mobile use.

Technologies

43 specialities, as well as the start screen, can be individually programmed to suit the occasion or customer. For instance, products can be renamed and arranged to the user's liking on the display. The high-performance ceramic grinder, controlled by electronic motors, guarantees quick, precise, even and consistent grinding for many years to come. As an ingenious feature, the air intake in the dual spout is electrically adjusted by a geared stepper motor. When you make a latte macchiato, the machine automatically dispenses hot milk followed, without a pause, by milk foam into the glass. This feature saves valuable time.

Cleaning/Hygiene

As well as being easy to operate and programme, the machine is designed to be very easy to care for. The integrated rinsing, cleaning and descaling programmes reduce the effort involved to a minimum and guarantee TÜV-certified hygiene.

Customisable

With a wide selection of accessories including a cup warmer, milk cooler, coffee grounds disposal function set, drip drain set and interface for accounting systems, as well as an attractive range of storage and presentation units, it is possible to create a complete coffee solution tailored to your specific requirements.



GIGA X3 Professional

SWISS MADE

Preparation times



A pot of coffee (360 ml)
2 minute 33 seconds



2 flat whites
1 minute 56 seconds



2 latte macchiati
1 minute 31 seconds



2 cappuccini
1 minute 23 seconds



2 caffè latte
1 minute 8 seconds



2 cafés crème
1 minute 3 seconds



2 espressi
38 seconds



2 ristretti
29 seconds



Hot water (200 ml)
28 seconds

Areas of use

Ideal for permanent and variable locations, such as:

- Large offices
- Seminar/conference facilities
- Selbstbedienungszone